



Goldie's
TEA MENU

Goldie's
@GOLDIESSUNKENBAR

AFTERNOON TEA AT GOLDIE'S

\$60 PER PERSON

\$75 PER PERSON

with a glass of Bruno Paillard 'Cuvée Extra Brut'

\$80 PER PERSON

with a glass of Laurent Bénard 2014

SAVORY

BUTTER SCONES

Maldon Salt

CUCUMBER SANDWICH

Herb Crème Fraîche, Pain de Mie

SMOKED SALMON CANAPÉ

Chive Cream Cheese, Rye Toast

EGG SALAD CANAPÉ*

Smoked Trout Roe, Dill

BREAKFAST RADISHES

European Butter

SERVED WITH:

Bonne Maman Preserves, Honey,
Clotted Cream

SWEET

FRENCH MACARONS

Caramel, Sea Salt

CHOCOLATE TAHINI TORTE

Satilia Noire, Sesame

LEMON MADELEINES

Honey, Cassonade

CRUNCHY ALMOND FLORENTINE

Demerara, Orange Zest

CHAMPAGNE

Bruno Paillard, Brut,

24/96

Laherte Frères 'Ultradition' Rosé

120

Laurent Bénard

'La Clé des Sept Arpents' 2014

40/160

Billecart-Salmon

'Cuvée Nicolas Francois' 2007

75/300

An automatic gratuity of 20% will be added to parties of 6 or more.

TEA SELECTION

ORGANIC HEALTH & WELLNESS GREEN

This mild green is high in vitamins and natural antioxidants and has long been regarded as a health-giving beverage.

CHERRY BLOSSOM GREEN

This grassy Japanese sencha green tea becomes a springtime delight, lightly infused with sweet candied cherry.

IMPERIAL TUNG TING OOLONG

The refined, luxurious Imperial Tung Ting Oolong tea contains only the finest leaves. Hand picked at dawn when flavor is at its peak.

FLOWERY EARL GREY

A cup of liquid sunshine – citrus bergamot uplifts in this traditional blend hand-crafted with Ceylon black tea and cornflower petals.

MAD HATTER'S TEAPARTY

This velvety combination of bright and flowery Ceylon with passionfruit, pomegranate, and vanilla has become a favorite black tea of those with an appreciation for fruity palates.

ORGANIC VANILLA ROOIBOS

Madagascar vanilla bean natural essential oil sweetens this organic Rooibos, producing a round, full cup.

GINGER YUZU

Once a staple in the Confucian diet, ginger, which is considered "yang", increases the internal heat of the body and is consumed for overall health & wellness.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.